

# the COVE

## APPETIZERS

7/29/2021

- COVE MUSSELS** - Succulent Steamed Mussels-Your Choice of Red \* Spicy Red \* White \* Thai Sauce \* Habañero Mango Sauce ..... 11.00  
(Over Pasta Add \$5.00.)
- GRILLED FISH TACOS** - Grilled Tuna, Cabbage with Chipotle Sour Cream, Pico de Gallo, Queso Fresca & Avocado Crema ..... 16.00
- BOURBON SHRIMP (4)** - Large Lightly Fried to a Golden Brown, Topped with Sweet & Spicy Bourbon Glaze ..... 17.00
- GRILLED SHRIMP (6)** - Skewered & Grilled Shrimp with Olive Oil w/ your choice of Cove Bar B-Q or Habanero Mango Sauce. .... 12.00
- COVE STEAMERS** - A Dozen Littleneck Steamed Clams w/ Garlic & Herbs in a Light Tomato Broth (Over Pasta Add \$5.) ..... 13.00
- CRISPY CALAMARI** - Fresh Calamari with Jalapeno Peppers Lightly Dusted Flash Fried Golden & Served with Cove Red Sauce ..... 15.00
- YOU PEEL EM SHRIMP** - Steamed Shrimp Chilled and Served with Cocktail Sauce & Lemon Served over Ice 1/2 lb approx ... 14.00/25.00  
11 - Full lb approx 22
- RAW OYSTERS (6)** - Today's Selection at Market Price, Lemon-Tabasco Mignonette, & Freshly Grated Horseradish ..... Market
- RAW CLAMS ON THE HALF SHELL (6)** - Middle Necks, Classic Cocktail Sauce and Lemon ..... 7.00
- PANKO FRIED OYSTERS (6)** - Lightly Breaded Flash Fried Oysters Served with Greens, Gorgonzola Cheese & Spicy Thai Aioli ..... 21.00
- CRAB DIP** - Chesapeake Bay Inspired Creamy Lump Crab Dip Topped with Queso Fresco & Served with Chips ..... 14.00
- MAC'N CHEESE** - Cavatappi in The Cove's Special Blend of Cheese Sauce with Lightly Crispy Crust Add Crab \$13 ..... 9.00
- COVE LOADED NACHOS** - Your Choice of Beef or Chicken, Cheddar Cheese Sauce, Jalapenos, Tomatoes, Scallions, Guacamole ..... 12.00  
& Sour Cream
- "PTERODACTYL WINGS"** - A Full Pound of Whole Chicken Wings Smoked and Flashed Fried to a Lite Crisp. Glazed with Your ... 15.00  
Choice of \* Orange Coconut Thai Chile \* Classic Buffalo \* Raspberry BBQ\* Sriracha Lime \* Incendiary \* Habañero Mango
- TRADITIONAL BUFFALO WINGS** - A Full Pound of Hot N' Spicy Buffalo Chicken Wings Served with your Choice of Ranch or ..... 14.00  
Blue Cheese Dressing
- ST. LOUIS RIBS** - Spice Rubbed, Smoked, Grilled & Glazed with Cove Raspberry-Ginger Barbeque Sauce ..... 14.00
- SKEWERED FILET MIGNON** - Skewered Filet Mignon Tips, Mushrooms, Onions, & Peppers Served in a Mushroom-Marsala ..... 18.00  
Sauce Cooked to Your Liking!
- STUFFED MUSHROOMS** - Kennett Square Mushrooms Filled with a Bacon, Ricotta & Horseradish Stuffing ..... 9.00
- CHEESE STEAK SPRING ROLLS (6)** - Cheese Steak Stuffed Spring Rolls Served with Chipotle Ketchup ..... 14.00
- SHAVED BRUSSEL SPROUTS** - Shaved Brussel Sprouts Braised with Bacon in a Garlic & White Wine Lemon Butter Sauce ..... 9.00
- FRIED PICKLES** - Lightly Breaded Flash Fried Pickles Served with Ranch Dressing ..... 9.00

## SALADS & SOUPS

ADD TO ANY SALAD: CHICKEN \$6.00 - SHRIMP \$7.00 - CRAB \$13.00 - SALMON BLACKENED OR GRILLED \$10 - FRESH CATCH BLACKENED OR GRILLED MARKET PRICE

- CAESAR SALAD** - Chopped Romaine, Creamy Caesar Dressing, Parmesan & Sourdough Croutons ..... 10.00
- COVE HOUSE SALAD** - Mixed Greens, Cucumbers, Carrots, Red Onions, Tomatoes & House Dressing ..... 8.00
- BLUE CHEESE WEDGE SALAD** - Crisp Iceberg Wedge Topped with Onions, Tomatoes, Gorgonzola Cheese, & Crispy Bacon with ... 14.00  
Blue Cheese.
- SPINACH SALAD** - Baby Spinach with Bacon, Blue Cheese, Tomatoes, Roasted Red Onion & Vinaigrette ..... 10.00
- ARUGULA & BEET SALAD** - Roasted Beets, Baby Arugula, Dried Cranberries, Goat Cheese, Candied Walnuts & Citrus ..... 11.00  
Vinaigrette
- BABY OCTOPUS SALAD** - Herb-Marinaded Baby Octopus Sautéed, served with an Asian Slaw over Field Greens ..... 12.00
- SOUP DU JOUR** - A Cup of Our Cove Made Soup ..... 6.00
- FRENCH ONION SOUP** - Topped with House made Croutons, Swiss Cheese, Provolone ..... 7.00
- MANHATTAN CLAM CHOWDER** - A Cup of The Cove's Version of "Mickey's Raw Bar Manhattan Clam Chowder" ..... 6.00

## SANDWICHES

YOUR CHOICE OF FRENCH FRIES, COLE SLAW, AND PICKEL ADD SWEET POTATO FRIES \$1.50  
ADD SAUTÉED WILD MUSHROOMS \$.50

- COVE BURGER** - 1/2 lb Black Angus Beef Burger Topped with your Choice of Cheese, Lettuce, & Tomato on Brioche Bun ..... 13.00
- COWBOY BURGER** - 1/2 lb Black Angus Beef Burger Topped with Bacon Strips, Lettuce, Tomato, Onion Rings, Cheddar Cheese .... 14.00  
& Bar-B-Q Sauce on Brioche Bun
- MAXED OUT BURGER** - 1/2 lb Black Angus Beef Burger Served with Queso Fresco, Roasted Jalapeno, Guacamole, Pico De ..... 15.00  
Gallo, & Chipotle Aioli on Brioche Bun
- TRUFFLE BURGER WITH MUSHROOMS** - 1/2 lb Black Angus Beef Burger with Mushrooms, Lettuce, Tomato, Swiss Cheese & .... 16.00  
Truffle Mayo on Brioche Bun
- BLACK AND BLUE BURGER** - 1/2 lb Black Angus Burger with Cajun Spices, Blue Cheese, Lettuce & Tomato on Brioche Bun ..... 14.00
- BREAKFAST BURGER** - 1/2 lb black angus beef burger, bacon, fried egg, lettuce, tomato & american cheese on bun ..... 16
- THE BEYOND BURGER** - 1/2 lb Beyond Beef Burger Topped with Lettuce and Tomato on Brioche Bun & Side Salad ..... 15.00
- BLACK BEAN BURGER** - Black Bean, Pico de Gallo, Queso Fresca, & Guacamole on Brioche Bun ..... 14.00
- MEATBALL PARMESAN SANDWICH** - Smothered with Marinara, Parmesan, & Mozzarella Cheese Served on a Long Roll ..... 14.00
- BEYOND MEATBALL SANDWICH** - Smothered with Marinara, & Parmesan ..... 15.00
- CHEESE STEAK** - Beef Cheese Steak with Provolone & Caramelized Onions Served on a Long Roll ..... 13.00
- CHICKEN CHEESE STEAK** - Chicken Cheese Steak with Provolone & Caramelized Onions on long roll ..... 13.00
- GRILLED CHICKEN SANDWICH** - Grilled Chicken Breast with Roasted Peppers, Lettuce, Tomato, Greens & Pesto Mayo on Roll .... 12.00
- BBQ PULLED PORK SANDWICH** - Slow Smoked Pork with House Made Raspberry Barbecue Sauce & Cheddar Cheese Served ... 13.00  
with Coleslaw on Bun
- CRAB CAKE SANDWICH** - New England Style Lump Crab with House Made Tartar Sauce, Lettuce & Tomato on Brioche Bun ..... 17.00
- SHRIMP PO BOY** - Shrimp Fried to Golden Brown Served with Spicy Habañero Mango Sauce & Coleslaw on Long Roll ..... 14.00
- JERSEY FLOUNDER SANDWICH** - Flounder Fried Golden w/ House Made Tartar Sauce & Coleslaw Served on a Long Roll ..... 16.00
- CHICKEN TENDERS** - Crispy Chicken Tenders Fried Golden Brown and French Fries. Served with Ranch & Buffalo Sauce. .... 12.00

"Parties of Six or More a Gratuity of 18% will be added to Your Check"  
"For Your Convenience Checks may be Split up to Four Ways"

"Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness."

# MAIN COURSE SEAFOOD

ALL MAIN COURSE DINNERS ARE SERVED WITH SALAD - BREAD & BUTTER - NO SUBSTITUTES

- ROASTED SALMON** - Atlantic Salmon Finished with a Lemon-Dill Beurre Blanc Sauce, Served with Seasonal Vegetables & Rice ..... 26.00
- STUFFED SHRIMP** - Broiled Shrimp Stuffed with Crabmeat and Finished with a Citrus Sauce, Served with Seasonal Vegetables & Rice ..... 32.00
- BROILED OR FRIED SEAFOOD COMBINATION** - Broiled or Fried Flounder, Shrimp, Crab Cake and Scallops Accompanied by Tartar and Cocktail Sauces, Served with House Coleslaw & French Fries ..... 37.00
- TWIN CRAB CAKES** - Lump Crab Cakes Finished with a Citrus Beurre Blanc Sauce, Served with Seasonal Vegetables & Rice ..... 36.00
- SEAFOOD FRA DIAVOLO** - Sautéed Shrimp, Scallops, Clams, Mussels, and Crab in Spicy Red Sauce over Linguine ..... 36.00
- BROILED JERSEY FLOUNDER** - Broiled Jersey Flounder, Pickly Tabasco Citrus Tartar Sauce, Served with House Coleslaw & French Fries (Rice & Seasonal Vegetable Upon Request) ..... 26.00
- FRIED JERSEY FLOUNDER** - Herbed Panko Crust, Pickly Tabasco Citrus Tartar Sauce, Served with House Coleslaw and French Fries (Rice and Seasonal Vegetable Upon Request) ..... 26.00
- FISH AND CHIPS** - Beer Battered Cod Fish, Pickly Tabasco Citrus Tartar, House Coleslaw & Fries ..... 21.00

## LAND

- SWEET AND SPICY CARIBBEAN CHICKEN** - Chicken with the Sweet and Spicy Flavors of the Caribbean Islands Served over Rice with Seasonal Vegetables. .... 21.00
- ST. LOUIS RIBS** - Full Rack of Pork Ribs Rubbed with The Cove's Barbecue Rub then Smoked Slow and Low, Grilled & Glazed, Finished with Our House Made Raspberry Barbeque Sauce, House Coleslaw & French Fries ..... 29.00
- FILET MIGNON** - Center Cut 8oz USDA Prime Black Angus Filet Mignon Grilled to Your Liking with a Red Wine Demi-Glace, Seasonal Vegetable & Mashed Potatoes (Add Blue Cheese Crust \$4. Add Crabmeat \$13. Add Sautéed Mushrooms \$3.) ..... 52.00
- NY STRIP** - 12 oz Choice Angus in a Red Wine Reduction with Garlic Mashed Potatoes & Seasonal Vegetables ..... 37.00
- PARMESAN CRUSTED PORK CHOP** - Center Cut Berkshire All Natural 12oz Rack Pork Chop Grilled then Finished with a Parmesan Crust and Bar-B-Q Sauce ..... 33.00
- LEMON CHICKEN** - Chicken in Lemon Butter, Capers, Baby Arugula, Wild Rice, & Seasonal Vegetables ..... 21.00
- COVE MEATBALL AND PASTA** - Cove Meatballs Served Over Linguine in a Cove Red Sauce ..... 16.00
- BEYOND MEATBALL AND PASTA** - Beyond Meatballs Served Over Linguine in a Cove Red Sauce ..... 18.00

## SIDES

- COVE FRIES** - Basket of Beer Battered Golden Fries ..... 5.00
- BATTERED ONION RINGS** - Basket of Beer Battered Onion Rings Served With Sriracha Mayo ..... 6.00
- TRUFFLE-PARMESAN FRIES** - Basket of Truffle - Parmesan Fries ..... 7.00
- SWEET POTATO FRIES** - Basket of Sweet Potato Fries ..... 7.00
- COVE HOUSE SLAW** - Cove's Crispy House Coleslaw ..... 4.00
- SEASONAL VEGETABLE DU JOUR** - Ask Your Server what We are Serving Today ..... 7.00

## COVE PIZZA

**10" \$10. 14" \$13. 16" \$15.**

- BASIC ADDITIONAL TOPPINGS** - Fresh Sliced Sweet Italian Sausage, Home Made Meatballs, Bacon, Fresh Sliced Pepperoni, Ham, Ricotta Cheese, Extra Cheese, Green Peppers, Mushrooms, Onion, Olives, Spinach, and Long Hots .. 10"-2.00 14"- 2.00 16"- 2.50
- COVE ADDITIONAL NON-SEAFOOD TOPPINGS** - Pulled Pork, Chipped Steak, Grilled Chicken, and Shaved Brussel Sprouts ..... 10"-3.50 14"-4.00 16"- 5.25
- COVE ADDITIONAL SEAFOOD TOPPINGS** - Octopus, Shrimp, Crab Meat, Clams, and Calamari ..... 10"-5.50 14"-6.50 16"- 8.00

### **COVE'S FAVORITE PIZZA \* REGULAR 16" \* CAULIFLOWER 12"**

- "PLAIN JANE"** - Tomato Sauce & The Cove's Special Cheese Blend ..... 15.00
- "THE SIMP"** - Grilled Long Hots, Sausage, Meatballs, Tomato Sauce & The Cove's Special Cheese Blend ..... 18.00
- "HERE'S THE MEAT"** - Sausage, Pepperoni, Bacon, Ham, Tomato Sauce, & Cove's Special Cheeses ..... 19.00
- "HAWAIIAN"** - Ham, Pineapple, White Sauce, and The Cove's Special Cheese Blend ..... 16.00
- "NOT QUITE VEGAN"** - Onions, Peppers, Shaved Brussel Sprouts, Long Hots, Mushrooms, & The Cove's Special Cheese Blend ..... 16.00
- "SHRIMP & CRAB"** - Shrimp, Crab, & The Cove's Special Cheese Blend (Red or White) with Habanero Mango Drizzle ..... 19.50
- "CHEESE STEAK"** - Cove's Cheese Steak, Parmesan, Fried Onions, & The Cove's Special Cheese Blend ..... 18.00
- "BUFFALO CHICKEN"** - Cove's Spicy Buffalo Sauce, Grilled Chicken Breast, Red Onions, & The Cove's Special Cheese & Blue Cheese Crumbles ..... 18.00
- "BRUSCHETTA"** - Tomatoes, Fresh Basil & Fresh Garlic Topped with The Cove's Special Cheese Blend ..... 15.00

## DESSERTS

*Irene's Signature Desserts*  
6701 BHP in EHT

- TRIPLE CHOCOLATE** ..... 7.00
- STRAWBERRY SHORT CAKE** ..... 7.00
- BANANA CREAM PIE** ..... 7.00
- CHOCOLATE CHIP** ..... 7.00
- CHERRY CHEESE CAKE** ..... 7.00
- PEANUT BUTTER PIE** ..... 7.00
- TIRAMISU** ..... 7.00

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